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- (71) Applicant (for all designated States except US):
NOVOZYMES A/S [DK/DK]; Krogshøjvej 36, DK-2880 Bagsværd (DK).
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): BORCH, Kim [DK/DK]; Vandtårnsvej 18, DK-3460 Birkerød (DK). CHRISTIANSEN, Luise [DK/DK]; Sommerstedgade 11, 2.th., DK-1718 Copenhagen V (DK). JENSEN, Morten, Tovborg [DK/DK]; Brøgebakken 11, DK-3500 Værløse (DK).
- (74) Common Representative: NOVOZYMES A/S; Patents, Krogshøjvej 36, DK-2880 Bagsværd (DK).
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(54) Title: TREATMENT OF DOUGH WITH A LIPOXYGENASE AND A LIPOLYTIC ENZYME

(57) **Abstract:** The addition of a lipoxygenase and a lipolytic enzyme active on polar lipids to a dough has a synergistic effect on the volume and/or crumb color of an edible product made by leavening and heating the dough, e.g. by baking or steaming.

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